

Campbell's Tomato Soup is the best-known and most popular soup made.

Liked best by the most people and the most particular people; by practical housewives who are expert soup-makers themselves; by skillful chefs who appreciate the delicate blending of various ingredients; by critical "diners-out" who recognize quickly its remarkable appetizing flavor and "bouquet"; by every one, in fact, who knows and enjoys a perfect soup.

Judge it for yourself today.

Campbell's TOMATO SOUP

10c a can

Look for the red-and-white label

Eddy Refrigerators

—Are a Warm Weather
—Comfort and Necessity.

THE Eddy Refrigerator proves its superior worth in the warmest weather. Every home should enjoy the comforts derived from the use of this old reliable refrigerator—perfection in refrigeration. For more than half a century the "Eddy" has been recognized as America's standard of refrigerator excellence.

The "Eddy" is constructed on principles which insure the maximum refrigeration at a minimum cost of maintenance.

LOWER IN PRICE than any other STRICTLY HIGH-CLASS Refrigerator on the market.

Refrigerators, \$16.30 Up.

Ice Chests, \$7.85 Up.

All sizes in stock, including SPECIAL SIZES for use in apartments where floor space is a consideration.

Dulin & Martin Co.,

China, Glass, Silver, Pottery, Porcelain, Etc.,

1215 F St. and 1214-18 G St.

J. Maury Dove Company, Inc.,

Announce a reduction of

50c Per Ton

On all domestic sizes of Anthracite Coal, effective during the current month of April.

Principal Office, 12th and F Sts. N.W.

Private Branch Exchange M. 4270 Connects All Departments.

Have Your Home

EDECORATED

By Plitt's Artists

and it will be

made more beautiful than ever.

Glad to Submit Estimate.

Geo. Plitt Co., Inc.,

1218 Connecticut Ave.

This WHITE TAR MOTH BAGS AD Is Worth 10c to You

When presented to us on the purchase of Moth Bags and Paper. We have a new improved bag this season, also Tar, Cedar and Moth Bags and Paper. BAGS, 10c to \$1.25. PAPER, doz. sheets, 50c.

Chas. G. Stott & Co.,

1310 New York Ave.

No Need to Have

Gray or Faded Hair!

Here the 17 years' successful

Empress Instantaneous

Hair Color Restorer

Gives any desired color to hair with one application. Very easy to use.

One Dollar Box, 79 Cts.

Empress Shampoo Soap means perfect health to scalp. Luster and Beauty to Hair. Prevents reddish tint caused by Hair Dyes.

James O'Donnell, Two Drug Stores.

People's Drug, Two Stores.

S. Kann, Sons & Co.'s Dept. Store.

Christian Drug Co., Four Stores.

Riker and Hegman Co.

And all good Hair Dressers.

Learning

"Home Efficiency"

"Home efficiency is as important as business efficiency," says Louis Brandeis.

Home efficiency is not difficult to practice, and to practice it, your buying will save you money, worry, time and effort.

Common sense is the first step toward efficiency in shopping. Consider how to use your time and money to best advantage. Know where to shop. This in turn requires thought on the things you need, the money you can afford to spend and the values to be had. Effort may be saved by shopping at the proper hour, shopping by phone, or by anticipating your wants and placing standing orders.

The merchants advertising in THE STAR will gladly co-operate with you along these lines. Read their advertisements in THE STAR tonight and every night.

HEALTH HINT FOR WOMEN

Trye's Anti-septic Powder contains no poisons. Better than household germicide or wash, 25c and \$1.00.

All druggists. Booklet and Sample free. J. S. Trye, Chemist, Washington, D. C.

IN THE KITCHEN AND PANTRY

American White Cake.

Work two ounces of butter into a cream, beat up the whites of four eggs in a little less than half a pint of milk, adding about a pound of flour, a teaspoonful of cream of tartar and half a teaspoonful of soda, mixing the butter with the flour and rubbing it in thoroughly. Then make into a dough with the milk and eggs. Butter a square cake tin and pour in the mixture, baking for an hour in a quick oven. Brush over the top of the cake with white of egg, sifted powdered sugar over it and replace in the oven for two or three minutes.

Carnival Cakes.

Beat two eggs into a stiff milk, adding gradually half a pound of flour. Let stand for three hours and then work in enough flour to make a good dough. Roll out thin and cut into rounds about nine inches in diameter, cutting four parallel lines to within one inch of the sides so as to form handles by which the cake may be lifted. Place the cakes in hot fat and fry to a light yellow, pile on a dish and sprinkle with sugar. These should be eaten cold.

Spring Cake.

Rub a quarter of a pound of butter, or butter and lard mixed, into a pound of finely sifted flour, into which has been mixed a teaspoonful of baking powder and a pinch of salt. When the butter has all been thoroughly mixed in, add half a pound each of well washed dried currants and a quarter of a pound of moist sugar, together with half a well-beaten egg. Form into a dough with water, place in a greased cake tin and bake in a moderate oven.

English Strawberry Cake.

Make a sponge cake according to any good recipe, bake in a border mold and stand away till cold. Ten minutes before serving arrange the cake on a platter and fill the center with alternating layers of whole berries and sweetened whipped cream, putting a rim of the cream around the outer edge of the cake and bordering it with berries.

RESINOL CURED

AWFUL ERUPTION

Her Face So Red and Itchy She Could Not Stand It.

St. Louis, Mo., Oct. 22, 1912.—I suffered awfully with skin troubles of the worst kind for about three months. My face was so red and itchy that I was unable to stand it any longer. I wasn't able to go to work, and I tried several other remedies in vain, until I noticed the advertisement for Resinol Soap and Resinol Ointment. I sent for samples and they helped me wonderfully. I noticed a change right away. I used Resinol Soap and Resinol Ointment for about three months, and then I was cured completely. (Signed) Miss A. Seltzman, 1142 N. Jefferson Ave.

For eighteen years Resinol has been a favorite doctor's prescription and household remedy for itching troubles, skin eruptions, pimples, blackheads, dandruff, sores, etc. Stops itching instantly. Every druggist sells Resinol Soap (25c) and Resinol Ointment (50c and \$1), but you can try them without cost—just write for samples to Resinol, Baltimore, Md.

HOW TO READ WOMAN'S FASHIONS

Latest American Fashions

BY CORA MOORE.

Voile and marquisette are a happy choice for the informal evening frock, for they can be found in the shiest weaves and most delicate colorings, and moreover, they are not expensive. A charming gown for semi-evening wear is shown in the sketch, and it is made of shell pink voile over white net. Net is being used extensively for foundations to thin dresses and does not incur the same expense as silk. When selecting the net a fine but strong mesh must be chosen, both for appearance and service. There is a surplised blouse of wide shadow lace made with kimono sleeves and finished along the edges and on the sleeve-ends with a double fold of the net joined to the lace by narrow, hem-stitched piping. Two scalloped tab sections of the pink voile, bound with pink mesalline, cover the lower part of the blouse on either side in front and back, and there is a broad crushed girle of mesalline tied in front under a double rosette.

The net foundation of the skirt extends from the waist, where it is slightly gathered, to a little below the knees, at which point a straight facing of pink mesalline completes the skirt length with a small train. Over the foundation is hung the voile tunic in the form of two flounces, both finished around the lower edge with large, oddly shaped scallops bound with mesalline. The upper flounce is evenly gathered with the net foundation to the waist, and the second is set on a little above the knees in a straight line.

It is a pretty model for an all-white lingerie dress. If developed in white voile or marquisette the scallops may be effectively outlined with gathered ruffles of narrow valenciennes lace and a fine all-over batiste embroidery can take the place of the shadow lace in the blouse, with the kind of mesalline if desired mesalline to lend a contrasting note of color.

Easily Made Comforter.

If you have some blankets that are too worn to be used any longer, you can utilize them by making a comfortable and lay between two blankets, tacking firmly in place, and basting the blankets around the edge. Then cover with flowered part-silk material and tack in place with colored worsted to match the cover.



A SEMI-EVENING GOWN OF SHELL PINK VOILE.

CHANGES IN SKIRT STYLES

NUMEROUS AND INTERESTING

The Newest Spring Skirts Are Longer and Have Much Drapery—Mass of Material Gathered or Pleated Near the Waist Line.

BY ANNE RITTENHOUSE.

What are the vagaries of artists this spring? They are sleight-of-hand artists—these lower garments—and they change their appearance while you are looking at them. Around them usually wages a war. They attract more attention than any other part of women's apparel. Some of this is due to advertising and some of it to the provincialism of our mind, which gets in a rut on a certain subject and can't get away from it.

Glance over the history of skirts for the last three years and you will remember the storm of comment that swept over two continents at every change made in it. Even the cables carried the news of changes as they did that of wars and revolutions.

Wide segments of people who hadn't the faintest idea of what they were talking about railed at this part of women's fashions, and it is to be seriously questioned whether they ever saw the thing they criticized.

Contrast all this fuss and furor with the amazing silence given to changes in the bodice. The latter have been startling, but unnoticed. They have become more transparent than the flimsiest skirt and have grown more decollete every half season. Sleeves have almost disappeared from the garments, and the waist has become a mere ribbon across the waist.

The reason that the public, including men, who follow what the newspapers say about eccentric fashions more than women, have paid so much attention to the vagaries of the skirt is because these were suggested.

This is one of the most interesting phases of the psychology of clothes. Caustic comment and open abuse are more frequently indulged in by people who have never heard of or heard of a new fashion rather than by those who know all about it.

If some one had started riling a criticism of the bodice it would have been a colossal stone by this time. Here, however, the skirt is the evil thereof, and the skirt has borne the brunt of the present abuse.

The Skirts of Spring.

As far as narrowness is concerned, there is no change in the new skirts from what has been. They seem to be narrower at the hem than they were, but this is not really due to the fact that their width has increased so much at the hips. The important dressmakers say that the slash in evening gowns has been out of fashion among smart women for some time, and they do not expect a return of it in the near future no matter how narrow the gown is.

Possibly it would be better to say that there is no evident slash—for whatever opening there is filled in with a dounce of lace or chiffon. The opening in walking skirts has been so wrongfully belittled that it has been withdrawn from all dignified costumes, and the only approach to it is the tiniest slit at two of the seams.

To give a bit more grace to the hem, it is argued that women have learned to walk in the narrow skirt and they manage it with grace and dexterity, and, therefore, the slash is unnecessary. After all, it is the tightness around the knees which made the so-called hobble skirt difficult to walk in, and the loosening of the line there gave the freedom of knee movement and incidentally added to the appearance of the figure.

The curved line at the back of the skirt was always a hideous feature, and its disappearance was argued from the beginning. It went out of fashion last summer and has not returned. It would be impossible to use it in the modern skirt, which already looks old-fashioned if tight at the knees.

Skirts Are Longer.

There seems to be a growing tendency toward longer skirts, which is unusual at the beginning of warm weather. Then is the time, if any, that skirts grow inches shorter in order that the wearers may be more comfortable and that light skirts may be kept cleaner.

Whether this new fashion will take hold on the majority until next September is debatable, for white skirts are necessarily better when short, and the majority of women who spend their summers out of the cities prefer to have garments for everyday wear which are available for sports.

Suits of serge and silk and satin have longer skirts than we have seen on the street in three years, although shoes and stockings are quite as brilliant and eccentric as ever. The skirts of evening gowns are very long in front, so much so that one wonders how the wearers are going to walk in them; they are far more awkward to handle than the short narrow skirt, and they promise to be busy because they are tilted up at the back. Can you imagine a more ungraceful line than this?

Drapery has not changed or disappeared. It promises to be a stumbling block to every amateur and a glory to every artist. Both adore doing it; the one because she is ignorant of the fact that she cannot handle it, and the other because she knows she is a success with it.

There is a difference of opinion between the great dressmakers as well as the public concerning the line of drapery, and even in the hands of great artists it is not the best way to drape the human figure.

Only the most graceful and slender women can stand having a mass of material brought upward across the hips and gathered in at the waist, and then draped in front of the waist line.

When this fashion is added to the line of gathering and drapery round the hips there is danger for all. Each woman must work out her own salvation along with her figure and not slavishly follow any dominant fashion; she should take into consideration the fact that the fashions of today fall as thick as the leaves in Val-tombrosa. She can gather what she wishes of any of them.

(Copyright, 1913, by McClure Newspaper Syndicate.)

LITTLE BEDTIME STORIES

UNC' BILLY POSSUM HAS A GOOD TIME.

By Thornton W. Burgess.

(Copyright, 1913, by J. G. Lord.)

Unc' Billy Possum felt very much pleased with himself, very much pleased indeed. He had found Johnny Chuck's lost baby after Peter Rabbit and Jimmy Skunk had failed. It tickled Unc' Billy just to think of how he would carry the news to Johnny Chuck, for you see Unc' Billy had once lost one of his own babies and he knew just what that terrible ache in Johnny Chuck's heart was like. So Unc' Billy grinned happily as he peeped into the wires that covered the box in which the baby Chuck lay fast asleep in Farmer Brown's big barn.

At first Unc' Billy thought he would waken the little Chuck and ask him all

about how he was treated by Farmer Brown's boy. Then he happened to think that the baby Chuck had never seen him and didn't know who he was. Perhaps he would be terribly frightened if wakened in the night that way by a stranger.

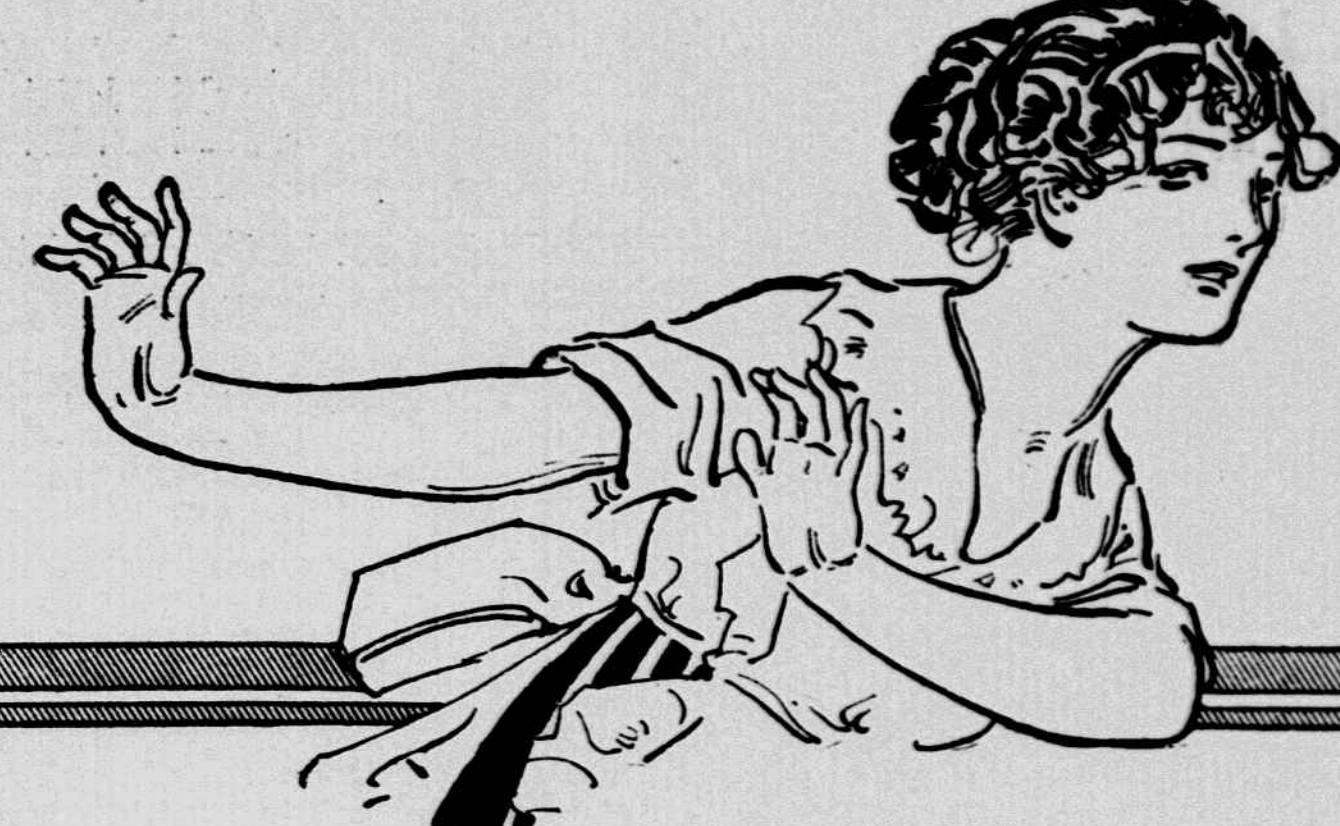
"Ah don't want to frighten the little pickaninny," Ah'll just wait a while and perhaps he'll wake himself," said Unc' Billy. Perhaps if the whole truth were known Unc' Billy was only too glad of some excuse for staying a while in Farmer Brown's big barn. He had never been inside of it before, and it seemed to be full of interesting things and hiding places.

"Ah reckon Ah'll peer 'round a right smart bit and make myself acquainted," muttered Unc' Billy.

First he examined all the boxes and barrels he could find. There was nothing to eat in any of them, but some of them did have the most lovely smells of the different kinds of apples that they had held. Unc' Billy sniffed and sniffed and sniffed till water began to trickle down from the corners of his mouth. You see, Unc' Billy is very fond of apples, and he hadn't had one for a long time.

"Mah goodness!" exclaimed Unc' Billy. Ah can't find anything here but apples, and Ah already has mo'n Ah really wants of that! If Ah smells apples much longer Ah just naturally got to eat eggs. Yes, sah, Ah got to eat eggs, if Ah can't have apples.

With that Unc' Billy started to climb up into the hay mow. Not that Unc' Billy expected to find eggs up there. Oh, no, no! Such a thought never entered his



They Never Go Back To The Bread Pan

No woman ever regretted taking her hands out of the bread pan for good and all and serving

Butter Krust Bread

Thousands have done so and found a threefold economy—of time, work and worry.

Butter-Krust bread is the product of a scrupulously clean bakery—made of the same pure materials that you use in your own home-cooking, Mrs. Housewife—and baked in massive ovens heated to 550 degrees. Your kitchen stove cannot possibly bake a loaf so thoroughly and deliciously through and through and through.

Butter Krust Bread is enduringly good

LOOK FOR THE BUTTER KRUST LABEL.

GENERAL BAKING COMPANY



SENSATIONAL SPECIAL SALE

Of A & P Quality Groceries, Coffees and Teas for this week. We are putting out so many good things in this sale it is hard to decide which are the leaders. Look them over and select for yourself.

Peerless E.V.A.P. 7c	Herring Roe. 8c	Ivory Soap, 7 25c	Quaker Oats, 7c
Milk, can. 14c	can. 14c	can. 14c	pkg. 7c
Fig Bars. 7c	Pink Salmon. 8c	Powder, 2 pack. 7c	Roll Oats, 3 9c
lb. 14c	can. 14c	ages 7c	lbs. 9c
Olives, stuffed or Manzanilla. Bot. 8c	Domestic Sarsaparilla. Bot. 3c	Castle Soap, 8c	Cornmeal, 2 5c
	dinec. box. 3c	bar 8c	lbs. 5c

Silver Prunes, 25 to lb. Worth 18c. Special..... 10c	
Oregon Prunes, 45 to lb. Worth 15c. Special..... 8c	
Oregon Prunes, 65 to lb. Worth 10c. Special..... 6c	

A & P 15c Tomatoes, 2 cans. 25c	Stringless Beans..... 3	Force, pkg..... 9c
Reliable Peas, can..... 14c	Wax Beans..... 25c	Pretzels, lb..... 7c
Royal Lentils, 3 cans..... 25c	Kidney Beans..... 25c	Safety Matches, 12 boxes..... 5c
Double Tip Matches, 7 bxs. 25c	B. & O. Molasses..... 25c	Blue Hen Matches, 12 bxs. 15c

ALL PRICES ABOVE THIS RULE ARE GOOD FOR ENTIRE WEEK.

Fresh Eggs, doz..... 21c	Selected Elgin Butter, lb..... 38c
Brookfield Eggs, doz..... 22c	Whole Milk Cheese, lb..... 20c
Gosman's Ginger Ale, 3 bottles..... 25c	Pure Olive Oil, bot. 10c, 22c, 35c, 60c
A & P Grape Juice, bot. 10c & 20c	B & G Olive Oil, bot. 10c, 22c, 35c, 60c
Welch's Grape Juice, bot. 10c & 20c	Brooms..... 25c, 30c, 35c, 40c
Stone's Lime Juice, bot. 10c & 20c	

Thca-Nectar Tea..... 607 7th st. n.w.	Markets Center market, 21st & K sts.	Sultana Coffee, lb., 30c.
Fifty years a favorite. 3416 Ga. ave.	5th & K sts.	Ambosa Coffee, lb., 32c.
1-lb. carton, 1325 Wis. ave.	Eastern mkt. s.e.	El Ryad Coffee, lb., 35c.
60c. 815 H-st. n.e.	Premium Parlors, LeDroit Bldg., 8th & F sts.	
1/2-lb. carton, 30c. 3128 14th st.		

Store, 525 5th st.

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With that Unc' Billy started to climb up into the hay mow. Not that Unc' Billy expected to find eggs up there. Oh, no, no! Such a thought never entered his

head. He went up there just to see what kind of a place it was.

"Plumb full of hiding places!" chuckled Unc' Billy as he crawled along a beam. Just then his sharp eyes saw something white down in the hay right underneath him. Unc' Billy leaned over until he almost lost his balance. When he finally looked up he was grinning broadly and his eyes were half closed from pure happiness. It was an egg. It was an egg, he sighed, and straightway started back along the beam to find a way down to the hay.

"Ah hope this barn is plumb full of eggs," murmured Unc' Billy.

And so it was, go where we will. We cannot learn to be content. One blessing seized a greater still. We think must surely have been sent.

The Use of Seasoning.

Few home cooks understand the correct use of seasoning, and at many tables it is difficult to abide by the rule which says that one who wishes to compliment the cook should not make use of the pepper box or salt shaker. This is an absurd rule at best, for naturally different tastes crave different seasonings. But

the fact remains that most cooks use either too much or too little seasoning. One thing to remember if you would have well seasoned food on your table is this: most seasoning and flavoring should be added toward the end of the cooking. Soups should be seasoned just before they are served and most should be finally seasoned after it is dished on the platter. Long cooking destroys the most delicate flavors, and there is no use going to the trouble of adding flavors twice—once to be cooked away and again to be tasted.

A bouquet garni, which should be the good friend of every cook, is made of two sprays of parsley, a sprig each of thyme and summer savory, a small sage leaf and a small bay leaf all tied together. They should be allowed to cook in the dish to be seasoned for about twenty minutes and then removed. Longer cooking will render their flavor too conspicuous.

The silhouette remains practically the same, but color combinations, draperies and oddly shaped little jackets make this season's gowns individual.

Swift & Company's Sales of Fresh Beef in Washington, D. C., for week ending Sat., April 26, averaged 11.89c per lb.—Advertisement.